

 STP Information

Application ID: CAA-NAO-000048 Name of Organization: Community Food Production Hub District: Naogaon Date of Application: 25-06-2026

Number of Occupation Applied: 5 Application Status: Contact No.: +8801521740612 Email: cfp.hub@gmail.com

AccreditationApplicationSubmitted

 Summary of Occupation Applied

Name of Occupation & Level	Application Type	Decision for Course Accreditation	Decision for Assessment Center	Status	Action
Industrial Food Preservation-3	Course and Assessment Center Accreditation	NA	NA		
Food and Beverage Production-2	Course and Assessment Center Accreditation	NA	NA		
Food Quality Control-3	Course and Assessment Center Accreditation	NA	NA		
Food and Beverage Production-3	Course and Assessment Center Accreditation	NA	NA		
Bakery and Pastry Production-3	Course and Assessment Center Accreditation	NA	NA		

 **Payment**

 Machinery/Equipment/Spares (Required vs Available)

Name of Machinery/Equipment/Spares	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
pH meter		Nos.	20	20		
TDS meter		Nos.	20	20		
Refractometer		Nos.	20	20		
Moisture analyzer		Nos.	5	5		
Glucometer		Nos.	2	2		
Micrometer		Nos.	10	10		
Balance		Nos.	20	20		
Thickness gauge		Nos.	10	10		
GSM round cutter		Nos.	10	10		
Bursting strength tester		Nos.	1	1		
Height gauge		Nos.	5	5		
Hygrometer		Nos.	20	20		
Temperature meter		Nos.	20	20		
Lactometer		Nos.	20	20		
Hydrometer		Nos.	20	20		
Pycnometer		Nos.	10	10		
Viscometer		Nos.	10	10		
Vernier Calipers		Nos.	20	20		
Weighing balance		Nos.	20	20		
Drying Oven		Nos.	2	2		

Drying oven		Nos.				
📄 Tools (Required vs Available)						
Name of Tools	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
Apron / Cotty	Nos.	20	20	20		
Gumboot	Pair	20	20	20		
Safety shoes	Pair	20	20	20		
Ear plug	Nos.	20	20	20		

📄 Materials/Consumables (Required vs Available)						
Name of Materials/ Consumables	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
Wheat flour	As needed		1	1		
Sugar	As needed		1	1		
Fruit pulp	As needed		1	1		
Salt	As needed		1	1		
Oil and fat	As needed		1	1		
Egg	As needed		1	1		
Corn flour	As needed		1	1		
Rice flour	As needed		1	1		
Butter	As needed		1	1		
Milk powder	As needed		1	1		
Margarine	As needed		1	1		
Treated water	As needed		1	1		
Different products as raw materials	As needed		1	1		
Paper label	As needed		1	1		
Shrink label	As needed		1	1		
Foils	As needed		1	1		
Pouch	As needed		1	1		
Paper sticker	As needed		1	1		
PET bottle	As needed		1	1		
Glass bottle	As needed		1	1		

📄 Personal Protective Equipments (PPE): (Required vs Available)						
Name of Personal Protective Equipments (PPE)	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
Apron / Cotty	Nos.		20	20		
Gumboot	Pair		20	20		
Safety shoes	Pair		20	20		
Mask	Nos.		300	300		
Hand Gloves	Pair		20	20		
Ear plug	Nos.		20	20		
Safety Goggles	Pair		20	20		

Hair net (Beard net if required)	Nos.		20	20		
Cap	Nos.		20	20		
Shoe Cover	Pair		20	20		

 Furniture (Required vs Available)

Name of Furniture	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
Full Secretariat Table		No.	1	1		
Half Secretariat Table		Nos.	2	2		
Arm Cushion Chair	As per requirement	Nos.	2	2		
Tabloid Chair	As per requirement	Nos.	20	20		
Bookshelf	As per requirement	No.	1	1		
File Cabinet	As per requirement	Nos.	2	2		
Steel Almira	180 cm x 120 cm	Nos.	2	2		
White Board	240 cm X 120 cm made of particle board with white Formica covered and side covered by aluminum channel	No.	1	1		
Lecture Desk		No.	1	1		
Tools Rack		Nos.	1	1		
Shelf		No.	1	1		
Display Board	240 cm x 120 cm made of particle wood and fabric cover	No.	1	1		

 Learning Materials (Required vs Available)

Name of Learning Materials	Specification	Unit	Minimum Quantity Required	Available Quantity	Version or details	Remarks
CBLM (Set)			20	20		
Session Plan			1	1		
Trainee Record Book			20	20		
Competency Skills Log Book			20	20		
Progress Chart			1	1		
REFERENCES			1	1		
Related Books			20	20		
Manuals			20	20		
Magazines			20	20		

 Training Facilities (Required vs Available)

Name of Training Facility	Specification	Unit	Minimum Quantity Required	Available Quantity	Year of Construction	Remarks
Workshop/Lab	1200~1500	1	1	1		
Classroom	400	1	1	1		
Office room	200	1	1	1		
Toilet (Male / Female)	--	2	2	2		

✍ Trainers and other staff (Required vs Available)

Position	Specification	Unit	Minimum Quantity Required	Available Quantity	Qualification	Remarks
Trainer	☐ Must be at least a holder of NSC in Food Quality Control, BNQF Level – 3; ☐ Must be CBT&A Methodology Level – 4 certified;	Two Trainers should be appointed for each batch (20 trainees)	2	2		

✍ CC TV Info

Is there CCTV camera Available?	Details (Number of Cameras and Locations)	Renewal Application?	Date of Expiry of Previous Approval
Yes	2	No	